

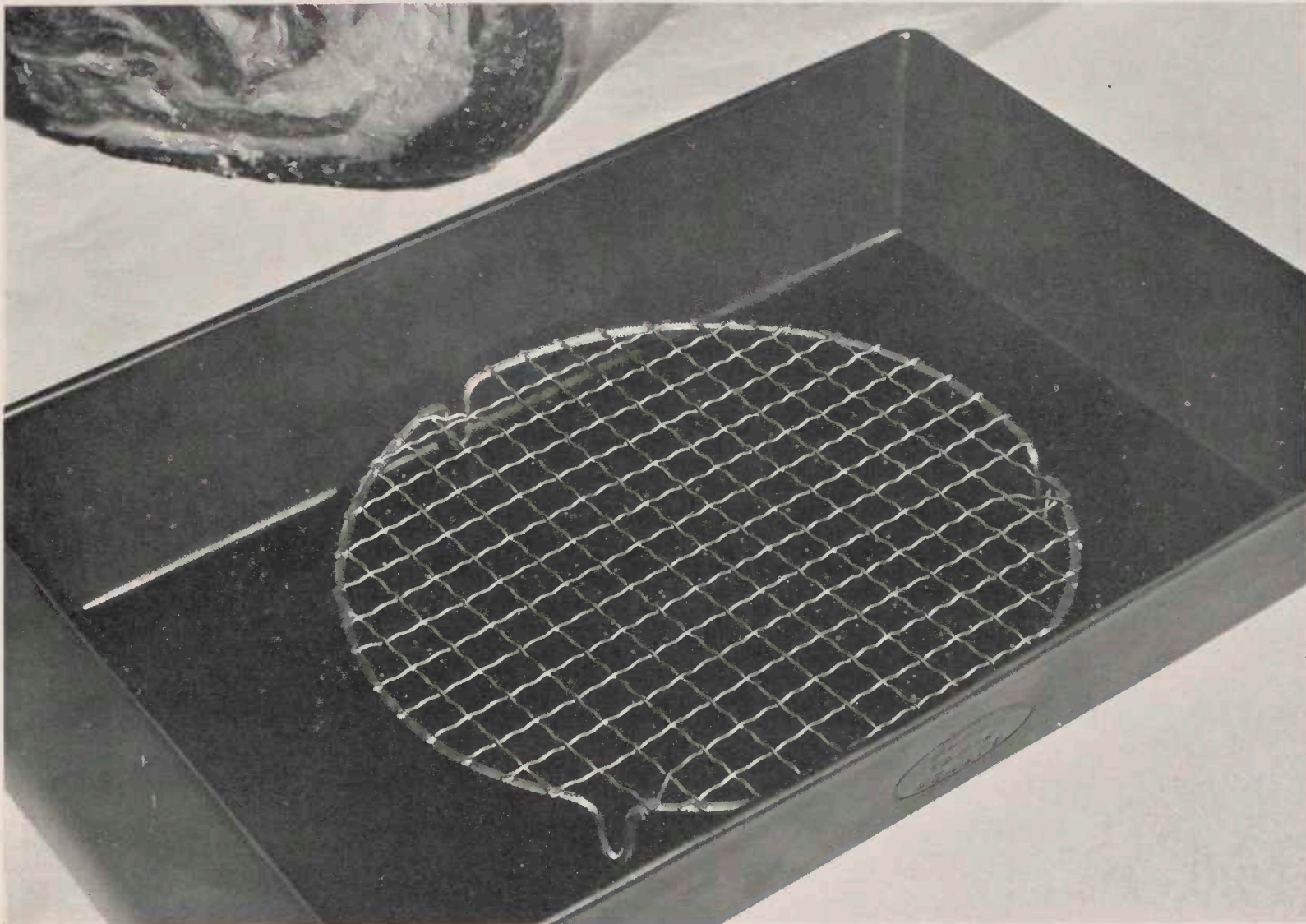
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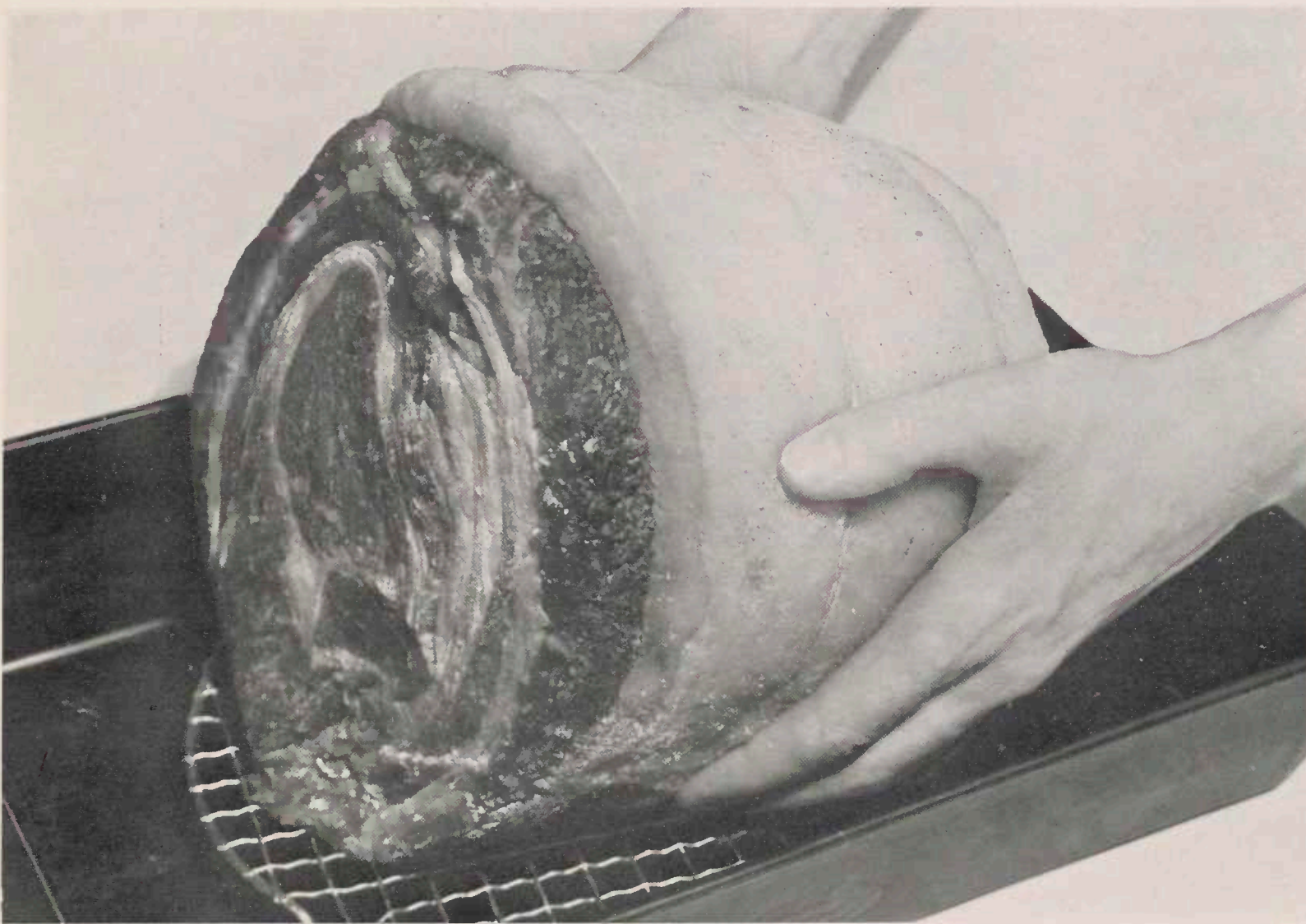
# Roasting a tender cut



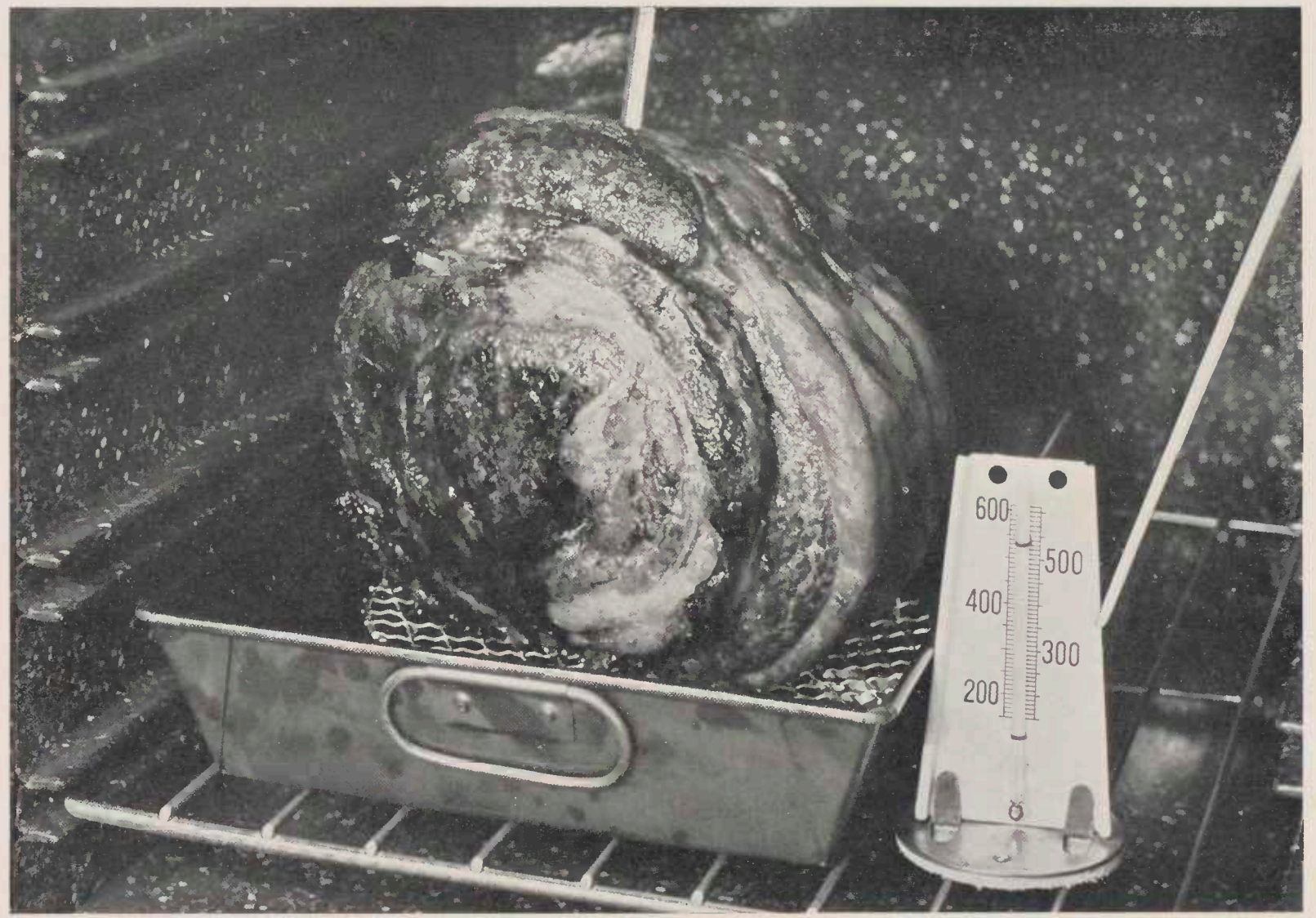
Open pan with rack, and no water 1



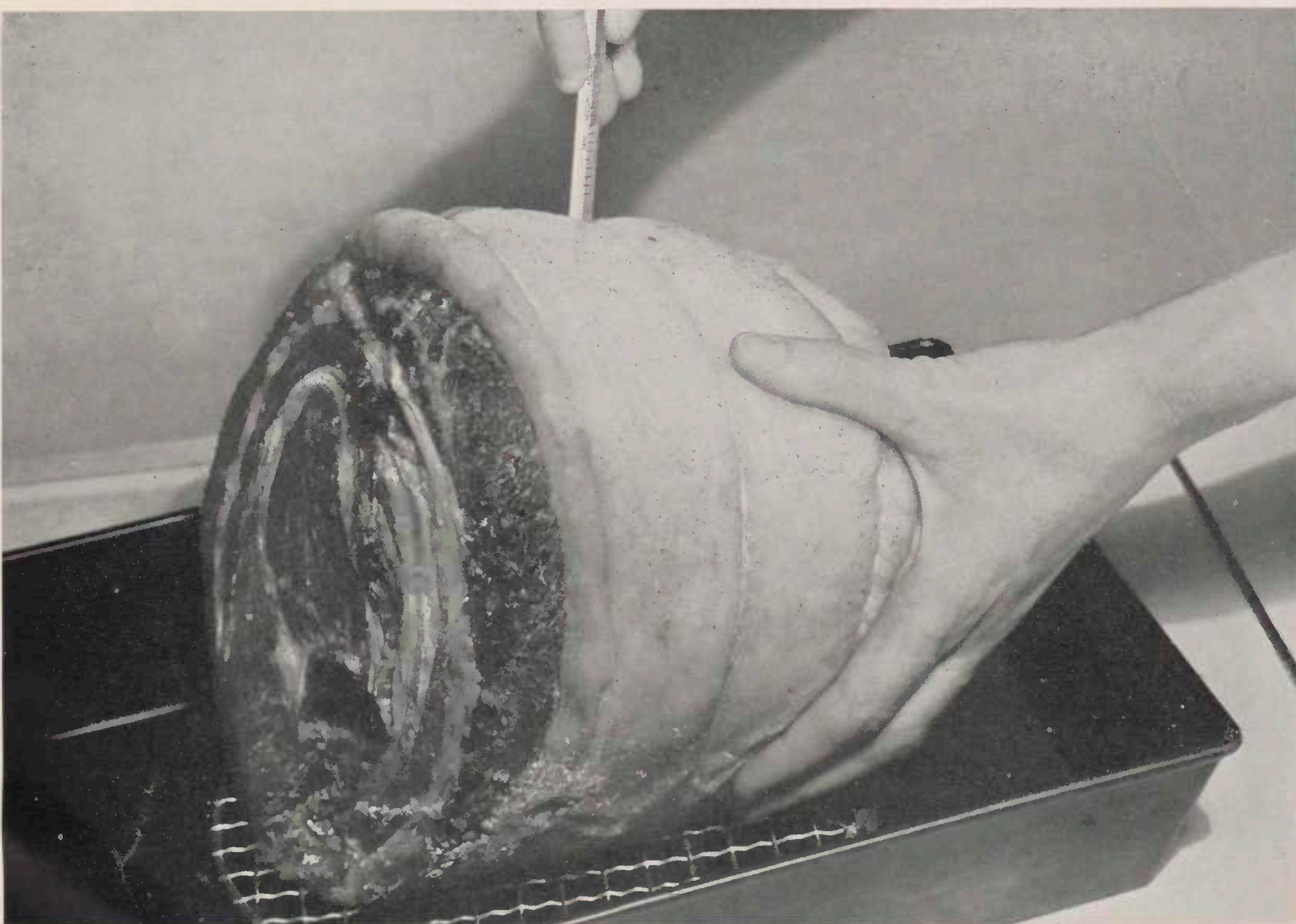
Brown lightly in a hot oven (450° to 500° F.), then lower the heat and finish slowly 4



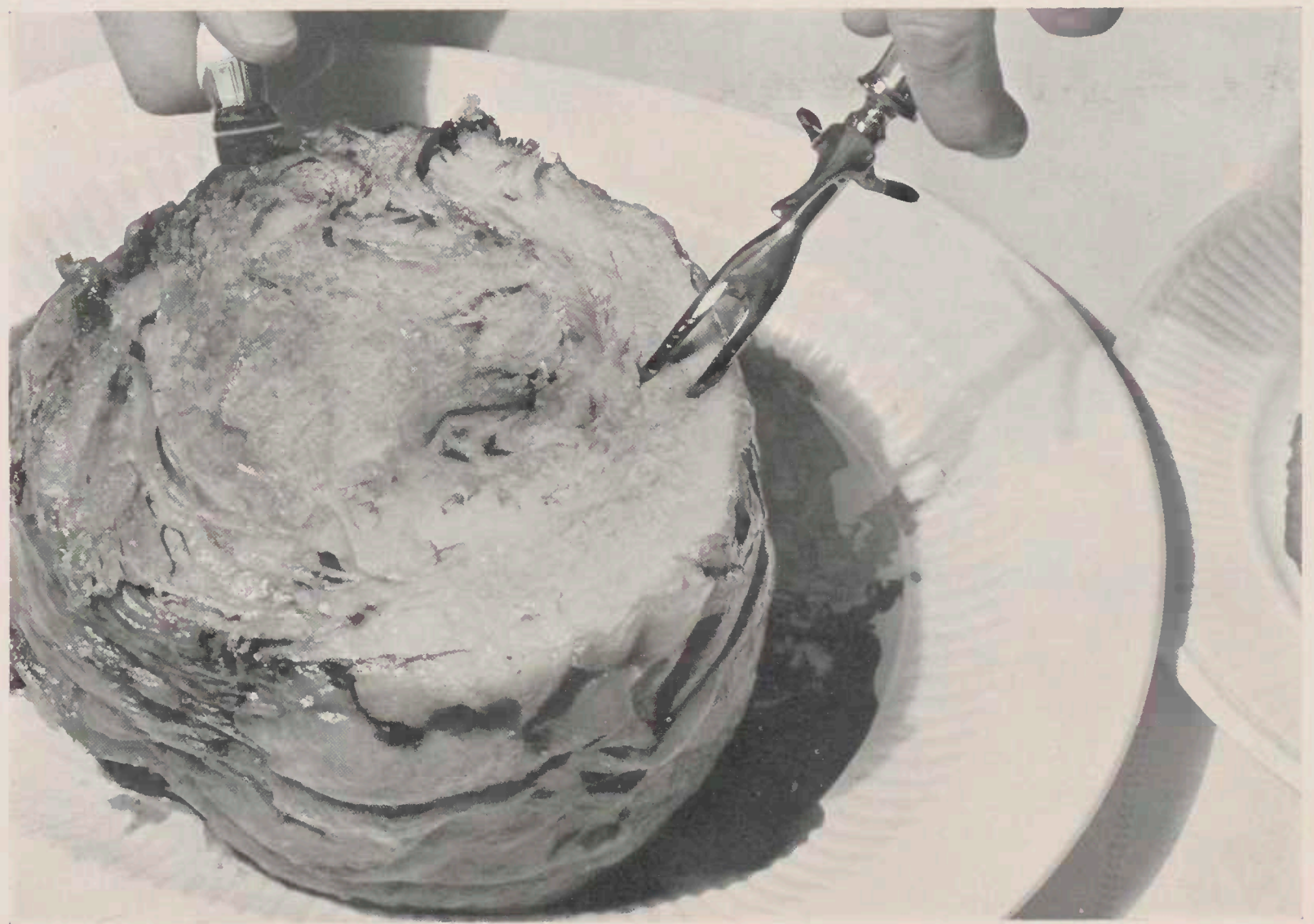
Placed fat side up, a roast is self-basting 2



Or roast at moderate heat (about 350° F.) for the entire time 5



A thermometer to tell when the roast is done 3



Plump, brown, juicy, evenly cooked 6

The easy, modern way to cook any tender roast of beef, lamb, or pork, with a good covering of fat